Boston.

S.h. Grace Otis, 20,000 pollock. Sch. Belbina P. Domingoes, 2000 haddock 10,000 cod.

Sch. Ida M. Silva. Sch. Flora J. Sears, 1000 haddock, 3000

Sch. Pythian, 500 haddock, 500 cod, 14,000

hake.

Sch. Emily Sears, 10,000 pollock.

Sch. Lear C., 5000 pollock. Sch. Elva L. Spurling, 1000 haddock, 6000

cod, 10,000 hake.

Sch. Rita A. Viator, 1500 haddock, 3000 Sch. Mary E. Silveria, 2000 haddock, 1000 cod, 5000 hake.

Sch. Patriot, 10,000 pollock. Sch. Frances P. Mesquita, 5000 haddock,

3000 cod, 5000 hake.

Sch. Walter P. Goulart, 400 haddock, 3500

cod, 12,000 hake. Sch. Hattie F. Knowiton, 4500 haddock,

7000 cod, 4000 hake.

Sch. Juniata, 25,000 pollock Sch. Manomet, 1000 haddock, 2000 cod,

Sch. Sadie M. Nunan, 2000 haddoek, 2000

cod, 20,000 hake. Seh. Richard J. Nunan, 3000 haddock,

1500 cod, 5000 hake. Sch. Francis Whalen, 14,000 haddock, 11,-000 cod, 40,000 hake.

Sch. Olivia Sears, 2000 pollock,

Sch. Ignatius Enos, 2500 pollock. Sch. Annie and Jennie, 33,000 pollock. Sch. Two Sisters, 3000 pollock.

Sch. Grace Darling, 15,000 pollock. Sch. Olivia F. Hutchins, 4000 haddock,

5000 cod, 20,000 hake. Sch. Joseph H. Cromwell, 4000 haddock, 1500 cod, 3000 hake.

Seh. Wodan, 4000 pollock.

Haddock, \$5 to \$5.25 per cwt.,; large cod,
\$5; market cod, \$2.50; hake, 80 cts. to
\$1.25; pollock, \$1.

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DOGFISH FOR DINNER.

We May All Be Ordering It in Few Years' Time.

Bureau of Fisheries Making Extended Improvements.

What would the average man think at some no distant day to pick up his paper, read the Boston fishing arrivals at 'T wharf and note the following prices, "haddock, \$3.50; large cod, \$3.75, market eod, \$2; dog@sh, \$3."

Yet this is what is liable to come at any time now for it is stated that the scientists who have been studying the dogfish problem for the past two years for the U.S. Bureau of Fisheries have proved that dogfish is just as good and just as palatable as any other fish that makes New England famous.

Just imagine, a few years from now, on leaving your home of a Friday morning, saying to your better half, "My dear, when that fisherman comes this morning, do get some dogfish. We haven't had any now for two weeks. Get a good one and stuff it with oyster dressing and bake it."

Here is what a recent Washington despatch

says about the dogish matter:

"Officials of the fisheries bureau expect a preliminary report soon upon the investigation at the laboratory of the Woods Hole fish hatcheries into the question of utilizing dogfish and other sea pests. These investigations have been in charge of Irving Field of the Western Maryland College, Westminister, ress for about two years, and it is expected that they will not be completed for an equal length of time.

"It is said that after a number of experiments the investigators have proved that dogfish is just as palatable as any of the food fish the production of which has made New England famous. In fact, it is stated that when dried and salted dogfish can scarcely be told from codfish even by an expert.

"When one considers the matter from an unprejudiced standpoint, the bureau's in vestigators say, there is no reason why the dogfish should not be eaten. It is a species of shark, and the bureau points to the fact that shark's fish is eaten generally in the West Indies, South America and certain Mediterranean countries, while shark's fins are esteemed a great delicacy by the Chinese.

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"In addition to its plan for converting the doglish into an edible product, the department has ascertained other ways which will help abate the dogfish nuisance. One of these is to use the livers in the manufacture of fish oil. This process is said to be carried on to a considerable extent already and one officer of the bureau stated today that he had seen large quantities of dogfish livers dumped into vats in which 'pure cod liver oil' being made.

"That no harm results from this practice is asserted by government officials, who claim that scientific experiments have proved that the chemical composition of cod liver oil, dogfish liver oil and even of oils extracted from the great sea mammals, the whale and the porpoise, is practically identical.

What dogfish cannot be used for food or for making oil, the bureau says, can be turned to good account as fertilizer. This practice is common in Canada and it is said to be very helpful in enriching land. Experience has proved fisheries scientists say, that skins of many dogfish can be used profitably to cover sword grips and to make 'shagreen," a natural product which is used like sandpaper."

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DATEY TIMES FISH BUREAU.

Today's Arrivals and Receipts.

Sch. Ella M. Goodwin, Sut'i Channe', 5,000 lbs. fresh fish. Sch. John Hays Hammend, South Chan-

del. 30,000 lbs. fresh fish.

Sch. Norman Fisher, shore, 25,000 lbs. pollock. Sch. Olympia, sliore, 20,000 lbs. pollock.

Sch. Ramona, shore, 20,000 lbs. pollock. Sch. Good. Luck, shore, 6000 lbs. pollock.

Sch. Thalia, shore, 30,000 lbs. pol ock. Sch. Patriot, shore, 15.000 lbs. pollock.

Sch. Estelle S. Nunan, shore, 9000 lbs. pol-Sch. Nokomis, shore, 30,000 lbs. pollock.

Sch. Almeida, shore, 30,000 lbs. pollock. Sch. Margie Smith, shore, 25,000 lbs. pol-

lock. Sch. Grayling, shore, 20,000 lbs. pollock. Sch. Etta Mildred, shore, 38,000 lbs. pollock.

Sch. Jessie, shore, 15,000 lbs. pollock.

Sch. Sheffeyid, shore, 35,000 lbs. pollock.

Sch. Florida, shore, 15,000 lbs. pollock. Sch. Mina Swim, shore, 15,000 lbs. pol-

lock. Sch. Boyd and Leeds, shore, 35,000 lbs.

pollock. Sch. Grace Otis, shore, 20,000 lbs. pollock. Sch. E. C. Hussey, shore, 25,000 lbs. pol-

lock. Sch. Walter P. Goulart, via Boston, 12,000 lbs. fresh fish.

OSloop A: o ear, shore, 3000 lbs. pollock.

Sch. Genesta, shore.

Sch. Stranger, shore. Sch. Hortense, shore.

Sch. Mary E. Silveira, shore.

Sch. Yankee, shore.

Sch. Albert Geiger, pollocking.

Sch. James R. Clark, pollocking.

Sch. Agnes V. Gleason, pollocking.

Sch. Appomattox, pollocking.

Soh. Mary Edith, shore.

Sch. Fame, shore.

Todays Fish Market.

Market price large western cod to split, \$2.25 per cwt., medium do., \$1.50.
Large eastern cod, \$2.25, medium do.,

Market price fresh large Rips cod, \$2.25

per cwt., medium do., \$1.50. Market price, salt bank cod, \$4.25 per cwt. for large and \$3.25 for medium.

Market price salt Rips cod. \$4.25 cwt. for large, \$3.25 medium, \$2.50 for snappers.

Fresh round pollock, 75c per cwt. Dressed fresh pollock, 95 ets. per ewt. Salt bank dory handline cod, \$4.50 per cwt. for large, \$3.50 for mediums and \$2.75 for snappers.

Fresh hake, \$1.15 per cwt.

Bank halibut, 14 cts. per lb. for white and 10 ets. for gray.

Bay salt mackerel, \$27 per bbl. for large, \$22 for mediums.

Boston.

Sch. Minerva, 1500 haddock, 3000 cod, 3000

Seh. Flavilla, 1000 haddock, 500 cod, 15,000 hake.

Sch. Blanche F. Irving, 10,000 pollock. Sch. Mabelle E. Leavitt, 8000 pollock.

Sch. Mattie Brundage, 23,000 pollock. Sch. Laura Enos, 800 cod, 3000 pollock. Sch. James W. Parker, 12,000 haddock, 10,000 cod, 20,000 hake.

HAIC. Y.

Sch. Manhassett, 12,000 haddock, 7000 eod.

20,000 hake. Sch. Harmony, 12,000 haddock, 12,000 cod,

10,000 hake. Sch. Catherine D. Enos, 1000 pollock.

Sch. Buema, 4500 haddock, 2500 cod, 2000 hake.

Sch. Gertrude, 12,000 pollock. Sch. Rebecca, 3000 haddock, 2000 cod, 5000

Sch. Teresa and Alice, 3000 haddock, 2000

cod, 12,000 hake. Sch. Rose Standish, 3000 baddock, 1000

cod, 3000 hake. Sch. Henrietta G. Martin, 25,000 pollock. Sch. Alice M. Guthrie, 3000 haddock, 2000

cod, 4000 hake. sch. Pontiae, 7500 haddock, 500 cod, 1000

hake.

Haddock, \$5 to 5.25 per cwt.; large cod, \$4 to \$5.50; market cod, \$2 to \$3.30; hake, 90 ets. to \$1.25; pollock, 90 ets ; cusk, \$1.60.

ANOTHER BIG POLLOCK DAY.

Receipts Since Yesterday Noon Over a Million Pounds.

This has been another big pollock day. Yesterday, just before noon, the easterly wind began to drive the pollockers in and by night they were thick at the wharves. Up to this noon, some 45 of them had arrived here and also seven at Boston, with a total of about 1,170,000 pounds. Thus, for the second day this week, the receipts of pollock have gone over a million pounds.

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Haddocker Caught Mackerel on Trawl.

A peculiar incident happened while the fishing schooner Pontiac was out on the grounds off Chatham Wednesday, when John Cauley, one of the crew, brought up in his trawl a large fresh mackerel. The skipper and crew were greatly surprised, and in weighing the fish found it tipped the scales at a few ounces less than four pounds.

Dov. 8.

DAILY TIMES FISH BUREAU.

Today's Arrivals and Receipts.

Sch. Yakima, South Channel, 20,000 lbs.

Todavs Fish Market.

Market price large western cod to split, \$2.25 per cwt., medlum do., \$1.50. Large eastern c.d., \$2.25, medium do.,

Market price fresh large Rips cod, \$2.25 per cwt., medium do., \$1.50.

Market price, salt bank cod, \$4.25 per ewt. for large and \$3.25 for medium.

Market price salt Rips cod, \$4,25 ewt, for large, \$3.25 medium, \$2.50 for snappers. Fresh round pollock, 75c per cwt.

Dressed fresh pollock, 95 cts. per cwt.

Salt bank dory handline cod, \$4,50 per cwt. for large, \$3,50 for mediums and \$2,75 for snappers.

Fresh hake, \$1.15 per cwt.

Bank halibut, 14 ets. per lb. for white and 10 cts. for gray.

Bay salt mackerel, \$27 per bbl. for large, \$22 for mediums.

Boston.

Sch. Elmer E. Gray, 10,000 haddock, 5000

Sch. Hortense, 2500 haddock, 1000 cod, 1500 hake. Sch. Galatea, 2500 haddock, 8000 cod,

5000 hake. Sch. Matchless, 6000 haddock, 9000 cod. Sch. Mildred V. Robinson, 10,000 haddock, 6000 cod, 14,000 hake.

Sch. Ellen C. Burke, 8000 haddock, 4000

cod, 8000 hake. Sch. Metamora, 8000 haddock, 5000 cod, 10,000 hake.

Sch. Frances V. Silva, 2500 haddock, 5000 cod, 10,000 hake. Sch. Slade Gorton, 14,000 haddock, 8000

cod, 16,000 hake, 5000 cusk. Haddock, \$3.50 to \$3.70 per cwt.; large cod, \$3.50; market cod, \$2.50; hake, 80 cts. \$1.50: pollock, \$1.00.

Fishing Fleet Movements.

Schs. Harvard and Arkona were at Liverpool, N. S., Tuesday and sailed for home, each with a fair trip of salt fish